

# MENU UPGRADES



MUST BE ADDED TO OUR PRE-EXISTING PLATED, BUFFET, AND/OR COCKTAIL RECEPTION MENU  
*Based on Your Final Guest Count*

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## INTERNATIONAL FRUIT & CHEESE PLATTER

*An Array of Sliced Fruit with Imported & Domestic Cheeses  
Served with Sliced, Crusty French Bread & Crackers*  
**\$14.00 ++ per person**—this item is not replenished

## VEGETABLE CRUDITE PLATTER

*Assorted Vegetables  
with buttermilk Chive & Blue Cheese Dips*  
**\$13.00 ++ per person**—this item is not replenished

## PASSED HORS D'OEUVRES

*All included—1/2 Hour of Service*

Spanakopita with Tzatziki Dipping Sauce  
Franks in a Blanket  
Vegetable Spring Rolls  
Raspberry Chutney & Brie Phyllo Dough  
Potato Pancakes served with Chive Cream  
Bacon-Wrapped Scallops  
**\$16.00++ per person**

## ITALIAN STATION

*Attendant Fee—\$125.00++ (One Hour of Service)*

### Select 2 From One Section

Penne A La Vodka	Baked Eggplant Parmesan
Rigatoni with Classic Bolognese	Chicken Margarite
Farfalle Pesto Alfredo	Cheese Ravioli with Marinara

**\$10.00++ per person**      **\$12.00++ per person**

## CARVING STATION

*Attendant Fee—\$125.00++ (One Hour of Service)*

### Select 2 From One Section

Apple-Cider Brined Breast of Turkey	Prime Rib of Beef
Chicago Round of Beef	Herb-Crusted New York Strip
Apple-Glazed Loin of Port	Carved BBQ Baby Back Ribs
Bone-In Honey Glazed Ham	Roasted Beef Tenderloin

**\$15.00++ per person**      **\$18.00++ per person**

## MASHED POTATO MARTINI STATION

*Attendant Fee—\$125.00++ (One Hour of Service)*

Mashed Yukon Potatoes and Mashed Sweet Potatoes  
served in Martini Glasses

*Accompanied with toppings such as:*

*Crisp Bacon, Cheddar Cheeses, Sour Cream & Chives, Sweet  
Corn, Pepper Succotash*  
**\$10.00++ per person**

## MAC 'N CHEESE MARTINI STATION

*Attendant Fee—\$125.00++ (One Hour of Service)*

Our Chef's Traditional Mac 'n Cheese Served in  
served in Martini Glasses

*Accompanied with toppings such as:*

*Crisp Bacon, Cheddar Cheeses, Sour Cream & Chives, Sweet  
Corn, Pepper Succotash*  
**\$10.00++ per person**

### BANQUET ADMINISTRATIVE FEES TERMS

*All food, beverages, audio-visuals, room rental/set-up fees and meeting room internet fees are subject to a 23% taxable Banquet Administrative fee. The Banquet Administrative fee is for administration of the banquet, special event or package deal. The Banquet Administrative fee is not a gratuity and will not be distributed as gratuities to the employees who provide service to the guests. All food, beverage, internet and audio-visuals are subject to applicable sales tax (8.625%). Room rental/set-up fees are subject to tax if the event includes a food function. Room rental/set-up fees without a food function are not subject to tax. Banquet Administrative fees and taxes are subject to change without notice.*

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## MARKET SALAD STATION

Attendant Fee—\$125.00++ (One Hour of Service)

### Select 2

Spinach & Prosciutto Salad <i>Baby Spinach Leaves &amp; Prisee, Crispy Prosciutto, Pine Nuts, Mushrooms &amp; Roasted Peppers with Champagne Dressing</i>	Chinese Chicken Salad <i>Napa Cabbage, Ponzu Roasted Chicken &amp; Crispy Noodles with a Lime Peanut Dressing</i>	Chicken Caesar Salad <i>Romaine Lettuce, Grilled Marinated Chicken, Herbed-Garlic Croutons &amp; Shaved Parmesan with Creamy Caesar Dressing</i>
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**\$9.00++ per person**

## ORIENTAL WOK STATION

Attendant Fee—\$125.00++ (One Hour of Service)

### Select 2 From One Section

Served with White Rice & Traditional Condiments

THAI STYLE	CANTONESE STYLE
Shrimp Pad Thai	Beef and Broccoli
Chicken Panang	Chicken Chow Mein
Spicy Thai-Basil Pork Stir Fry	Sweet & Hot Pepper Shrimp with Pineapple and Cashews

**\$10.00++ per person**

**\$18.00++ per person**

## SOUTH OF THE BORDER

Attendant Fee—\$125.00++ (One Hour of Service)

Adobe-Grilled Flank Steak  
Chipotle-Marinated Breast of Chicken

*Rolled in Warm Flour Tortillas with BBQ Black  
Beans, Saffron Rice, Fresh Cilantro, Pico de Gallo,  
Guacamole & Sour Cream, Grated Cheddar &  
Cheeses, Selection of Salsas & Hot Sauces*

**\$12.00++ per person**

## SEAFOOD BAR

(One Hour of Service-This Item is Not Replenished)

Jumbo Gulf Shrimp  
Oysters on the Half-Shell  
Littleneck Clams

*Served on Ice & Accented with Vodka Cocktail Sauce,  
Horseradish, Tabasco. Lemon & Lime Wedges*

## SHRIMP BUFFET

(One Hour of Service-This Item is Not Replenished)

Jumbo Gulf Shrimp — 4 per person

*Served on Ice & Accented with Vodka Cocktail Sauce,  
Horseradish, Tabasco. Lemon & Lime Wedges*

**\$30.00++ per person**

## Market Price

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# PLATED MENU UPGRADES



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## APPETIZER COURSE ADDITIONS

### Select 1

Penne a la Vodka	Pappardelle with Braised Beef Roasted Tomato, Shaved Parmesan, Fresh Basil	Jumbo Lump Crab Cake Apple Fennel Slaw, Lemon Coriander Aioli
Pasta Margarita	Antipasto Plate	Ravioli of Lobster Tarragon Tomato Cream
Angel-Hair Pasta, Basil & White Wine Pomodoro	Marinated Olives, Grilled Artichokes Sliced Air-Dried Salami, Italian Cheeses, Extra Virgin Olive Oil	Lobster Arancini Fennel Aioli
Rigatoni Marinara	Tomato & Mozzarella Balsamic Drizzle	
Farfalle Pesto Alfredo		
Bowtie Pasta, Pesto Cream Sause		
<b>\$8.00++ per person</b>	<b>\$10.00++ per person</b>	<b>\$12.00++ per person</b>

# BUFFET MENU UPGRADES



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## ENHANCEMENT SELECTIONS

### BEEF

Roasted Prime Rib of Beef+  
*+Available to parties of 50 or more*  
**\$11.00++ per person**

### SEAFOOD

Coconut-Glazed Grilled Mahi-Mahi  
Pineapple-Jalapeno Salsa  
**\$9.00++ per person**  
Seafood-Stuffed Sole  
White Wine Lemon Butter Sauce  
**\$8.00++ per person**  
Pistachio Crusted Atlantic Cod  
Citrus Beurre Blanc  
**\$8.00++ per person**  
Red Snapper  
Mago Pico de Gallo  
**\$10.00++ per person**

### OTHER MEATS

Confit Duck  
Orange Glaze  
**\$9.00++ per person**  
Sliced Louisiana Pork Loin  
Roasted Brussels Sprouts, Red  
Grapes  
**\$8.00++ per person**

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